

# Graduate

wishes to congratulate

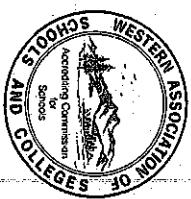
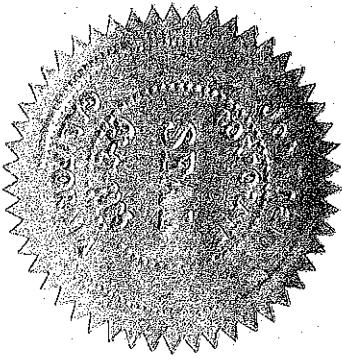
**Sylvia D Briggs**

On successfully completing training in

Culinary Arts

GIVEN THIS 21ST DAY OF JUNE 2017

We welcome you to the  
Alumni Association



SIOSUA "C2" VEA, SECRETARY, ALUMNI ASSOCIATION

*Sylvia Vea*

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STEVE SCHMIDBAUER, INTERIM PRESIDENT & CEO



## CULINARY ARTS

THE JOBTRAIN CULINARY ARTS CERTIFICATE OF COMPLETION IS AWARDED TO TRAINEES WHO HAVE SUCCESSFULLY COMPLETED THE CULINARY ARTS TRAINING PROGRAM.

### CULINARY ARTS MAIN COURSE

- › OVERVIEW OF THE FOOD SERVICE INDUSTRY
- › SANITATION – FOOD SAFETY, HANDLING AND STORAGE
- › KITCHEN SAFETY
- › CLEANING AND MAINTENANCE OF STOVES, FRYERS, REFRIGERATORS, VENTS, OVERALL KITCHEN
- › INVENTORY AND FOOD COSTS
- › LARGE AND SMALL KITCHEN EQUIPMENT
- › PROPER USE OF KNIVES
- › READING, UNDERSTANDING AND WRITING RECIPES
- › REDUCING AND INCREASING RECIPES
- › GARNISHES AND PRESENTATION
- › MEASURING DRY AND LIQUID INGREDIENTS
- › NUTRITION
- › MISE EN PLACE
- › BASIC COOKING TECHNIQUES AND PRINCIPLES
- › USING HERBS, SPICES, SEASONINGS, WINES
- › MANAGING PEOPLE AND BEING SUPERVISED
- › IDENTIFYING AND PREPARING VEGETABLES
- › IDENTIFYING AND PREPARING STARCHES
- › IDENTIFYING AND PREPARING PASTAS
- › RECOGNIZING AND PREPARING SEAFOOD AND SHELLFISH
- › RECOGNIZING AND PREPARING POULTRY
- › RECOGNIZING AND PREPARING MEATS – TYPES OF MEAT, CUTS, TRIMMING
- › UNDERSTANDING MILK AND DAIRY PRODUCTS
- › CATERING
- › PREPARING AND PRESENTING APPETIZERS
- › PREPARING AND PRESENTING SALADS
- › PREPARING DRESSINGS AND MARINADES
- › BAKING BREADS AND DESSERTS
- › KEEPING COOL UNDER PRESSURE
- › PLEASING THE CUSTOMER
- › PURCHASING AND RECEIVING MEAT, PRODUCE, AND GENERAL SUPPLIES
- › OPENING AND CLOSING THE KITCHEN



CHEF L. ADAM WEINER, INSTRUCTOR